

# plan b

Winterthur

Since 2003

## Aperitif Menu

### Opening times

Monday to Thursday

10am - 12am

Friday

10am - 2am

Saturday

2pm - 2am

Sunday

2pm - 12am

### Reservation

We are pleased to take reservations for the table area. Reservations are possible until 8.30pm.

If you would like to celebrate your marriage, birthday, corporate event or another event at our bar, please ask our staff or contact us:

+41 (0)52 203 28 00 / [www.planb-bar.ch](http://www.planb-bar.ch)

[facebook.com/planb.winterthur](https://facebook.com/planb.winterthur)

[instagram.com/planbwinterthur](https://instagram.com/planbwinterthur)

# Package deal plan b

For groups of 15 or more or minimum order quantity 15 pc. order at least 72h in advance, prices in CHF/person



**Crispy addition** Nachos with guacamole and homemade pesto puff pastry sticks +3

Smart	Economy	Business	First	Superior
<p>Antipasti Meat, cheese and vegetables with bread ***</p> <p>Focaccia Meat, cheese and vegetables ***</p> <p>Quiche Lorraine (bacon and onion), cheese, spinach and ratatouille</p>	<p>Antipasti Meat, cheese and vegetables with bread Vegetable-dips ***</p> <p>Focaccia Meat, cheese and vegetables</p> <p>Quiche Lorraine (bacon and onion), cheese, spinach and ratatouille</p>	<p>Antipasti Meat, cheese and vegetables with bread ***</p> <p>Focaccia Meat, cheese and vegetables</p> <p>Quiche Lorraine (bacon and onion), cheese, spinach and ratatouille ***</p> <p>Chicken skewers marinated with curry and served with two sauces</p> <p>Mini burgers Swiss beef with Italian bread</p>	<p>Mini soup Tabbouleh salad ***</p> <p>Focaccia Meat, cheese and vegetables</p> <p>Mini burgers Swiss beef with Italian bread</p> <p>Chicken skewers marinated with curry and served with two sauces ***</p> <p>Homemade Spätzli from the alps Small dough dumplings with cheese and sausage</p>	<p>Vegetable-dips Antipasti Meat, cheese and vegetables with bread ***</p> <p>Soup Hummus bread roll ***</p> <p>Mini burgers Swiss beef with Italian bread</p> <p>Falafel with mint cream</p> <p>Chicken skewers marinated with curry and served with two sauces ***</p> <p>Homemade Gnocchi with tomato sauce</p>
Package 16.5	Package 19.5	Package 23	Package 26	Package 28.5
<b>Would you like some more?</b>				
<p>Vegetable dips +3.5</p> <p>Cake Chocolate, carrot, lemon +2.5</p>	<p>Mini soup +2.5</p> <p>Fruit cups +3.5</p>	<p>Risotto della Casa Bacon, mascarpone, dark beer +8</p> <p>Ice cream from the farm Vanilla, chocolate, yoghurt, blackberry, raspberry, passion +5/cup</p>	<p>Antipasti Meat, cheese and vegetables with bread +4.5</p> <p>Caramel cream und fruit cups +6.5</p>	<p>Quiche Lorraine (bacon and onion), cheese, spinach and ratatouille +3.5</p> <p>Panna Cotta with fruits and chocolate mousse +6.5</p>
<b>Wine suggestion:</b>				
<p>White wine: Grillo 75cl 49 Sicilia, Italia Grillo 16T, 2017 Dry, spicy</p> <p>Red wine: Primitivo 75cl 49 Puglia, Italia Primitivo 16T, 2016 Fruity and full bodied, slightly sweet</p>	<p>White wine: Meloso 75cl 49 Rueda, España Verdejo, 2018 Passion fruit</p> <p>Red wine: Guadalupe 75cl 49 Alentejo, Portugal Syrah, Alicante, Cabernet Sauvignon, 2016 Dark berries and herbs</p>	<p>Sparkling wine: Prosecco Treviso Brut 75cl 49 Veneto, Italia Glera</p> <p>Red wine: IBY Big blend 75cl 49 Burgenland, Österreich Zweigelt, Merlot, 2016 Notes of cherry, juicy tannins</p>	<p>White wine: Chablis Louis Jadot 75cl 52 Chablis, France Chardonnay, AOC, 2015 Citrus fruit, melon, green apple</p> <p>Red wine: Ripasso Classico 75cl 49 Veneto, Italia Corvina, Rondinella Superiore 2016 Aroma of almonds and cherry</p>	<p>White wine: Im Himmelreich 75cl 52 Weingut Josef Fritz, Burgenland, Österreich Grüner Veltliner, 2017 Ripe fruit</p> <p>Red wine: Plan b Malbec 75cl 52 Mendoza, Argentina Malbec, 2016 Damson und wild berries</p>

## Beverage menu plan b

Prices in CHF



<b>Juice</b> Orange, passion, cranberry, pineapple, pink grapefruit, mixed fruits	11.5 per liter
<b>Mineral water</b> Sparkling or still	9.5 per liter
<b>Apple or quince juice</b> from the farm	45 per 5 liter

Sparkling wine	White wine / rosé	Red wine	Cold punch Minimum order: 3 liters per cold punch (at least 48h in advance)
Prosecco Treviso Brut 75cl 49 Veneto, Italia Glera	l'Allégresse (rosé) 75cl 49 Fronton, France Négrette, Gamay, 2017	Zinio 75cl 52 Rioja Alta, España Tempranillo DOCa, 2015	Apple-Strawberry-Orange* 45/liter Apples, strawberries, oranges, bitter lemon, vodka, sparkling wine
Moët&Chandon Impérial Brut Piccolo 20cl 26 Champagne, France. Pinot Noir, Pinot Meunier, Chardonnay	Im Himmereich 75cl 52 Weingut Josef Fritz, Burgenland, Österreich Grüner Veltliner, 2017	Plan b Malbec 75cl 52 Mendoza, Argentina Malbec, 2016	Apple-Kiwi* 45/Liter Apples, kiwis, peppermint, sparkling wine, white wine
Laurent-Perrier Rosé brut 75cl 125 Champagne, France 100% Pinot Noir	Chablis Louis Jadot 75cl 52 Chablis, France Chardonnay, AOC 2015	Guadalupe 75cl 49 Alentejo, Portugal Syrah, Alicante, Cabernet Sauvignon, 2016	Caipirinha 45/liter Melon, limes, cachaça, sparkling wine, cane sugar
	Varietas 51 75cl 49 Henggart, Switzerland Kemer AOC, 2018	Ripasso Classico 75cl 49 Veneto, Italia Corvina, Rondinella Superiore 2016	Raspberry* 45/liter Raspberry, melon, apricot brandy, sparkling wine, rosé wine
	Grillo 75cl 49 Sicilia, Italia Grillo IGT, 2017	IBY Big blend 75cl 49 Burgenland, Österreich Zweigelt, Merlot, 2016	Pimms Punch 45/liter Orange, cherries, cucumber, pimms, ginger ale
	Meloso 75cl 49 Rueda, España Verdejo, 2018	Primitivo 75cl 49 Puglia, Italia Primitivo IGT, 2016	Wild berries* 45/liter Wild berries, vodka, cassis, sparkling wine, white wine

\*Also available without alcohol. 35/liter



## A la carte menu plan b

For groups of 15 or more, prices in CHF

(p. = per person / pc. = per piece)

Create your own aperitif:

Cold meals	Typical plan b	Warm meals	Dessert
Vegetable dips* 8.5/pc.	Antipasti Meat, cheese and vegetables with bread 24/pc.	Chicken skewers* marinated with curry and served with two sauces 3/pc.	Cake Chocolate, carrot, lemon 5/pc.
Nachos with homemade guacamole* 5.5/p.	Focaccia Meat, cheese and vegetables 13/pc.	Falafel* with mint creme 3/pc.	Ice cream from the farm Vanilla, chocolate, yoghurt, raspberry, passion, stracciatella, mocca, for di latte, hazelnut 5/pc.
Homemade pesto puff pastry sticks* 3/pc.	Quiche Lorraine (bacon and onion, cheese, spinach, ratatouille) 10.5/pc.	Homemade Spätzli from the alps* Small dough dumplings with cheese and sausage 19/p.	Fruit cups* 5/pc.
Hummus bread roll* 3/pc.	Mini burger Swiss beef with Italian bread 5/pc.	Homemade Gnocchi* with tomato sauce 19/p.	Caramel cream* 6.5/pc.
Tabbouleh salad* 6.5/pc.	Mini soup 3/pc.	Risotto della Casa* Bacon, mascarpone, dark beer 19/p.	Chocolate mousse* 6.5/pc.
Salads With balsamic or house dressing	Soup of the day	Plan b sausage (spicy) 10/pc. Company-owned recipe, CH-pork with chili, red wine, Martini Rosso and tomatos	Panna Cotta with fruits* .5/pc.
<ul style="list-style-type: none"> <li>• Plan b Salat 14/pc.</li> <li>• With marinated chicken breast strips 19/pc.</li> <li>• Side salad 4.5/pc.</li> </ul>	<ul style="list-style-type: none"> <li>• Small soup 6/pc.</li> <li>• Big soup 9.5/pc.</li> </ul>		

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## Price conditions

Conditions apply with fixed price offer from CHF 20/person

Number of persons	Discount
40 - 59	2 %
60 - 79	4 %
80 - 99	6 %
100 - 139	8 %
From 140	10%

Fixed price offer: Children younger than 6 years are free. Children from 6 to 12 years pay half price.

Prices in CHF incl. VAT 7.7 %

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